UNITED STATES DEPARTMENT OF COMMERCE United States Patent and Trademark Office Address: COMMISSIONER FOR PATENTS P.O. Box 1450 Alexandria, Virginia 22313-1450 www.uspto.gov

APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/539,445	06/20/2005	Yoshinori Komatsu	Q88710	6821
65565 SUGHRUE-265	7590 03/04/200 5 550	9	EXAMINER	
	LVANIA AVE. NW		O HERN, BRENT T	
WASHINGTON, DC 20037-3213			ART UNIT	PAPER NUMBER
			1794	
			MAIL DATE	DELIVERY MODE
			03/04/2009	PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Advisory Action Before the Filing of an Appeal Brief

Application No.	Applicant(s)	
10/539,445	KOMATSU ET AL.	
Examiner	Art Unit	

	Brent T. O'Hern	1794					
The MAILING DATE of this communication appe	ears on the cover sheet with the c	correspondence add	ress				
THE REPLY FILED 17 February 2009 FAILS TO PLACE THIS APPLICATION IN CONDITION FOR ALLOWANCE.							
1. The reply was filed after a final rejection, but prior to or on application, applicant must timely file one of the following application in condition for allowance; (2) a Notice of Appelor Continued Examination (RCE) in compliance with 37 Coperiods:	replies: (1) an amendment, affidavi eal (with appeal fee) in compliance	t, or other evidence, w with 37 CFR 41.31; or	hich places the (3) a Request				
 a) The period for reply expires 4 months from the mailing date b) The period for reply expires on: (1) the mailing date of this A no event, however, will the statutory period for reply expire to Examiner Note: If box 1 is checked, check either box (a) or (MONTHS OF THE FINAL REJECTION. See MPEP 706.07() 	dvisory Action, or (2) the date set forth ater than SIX MONTHS from the mailing (b). ONLY CHECK BOX (b) WHEN THE	g date of the final rejection	n.				
Extensions of time may be obtained under 37 CFR 1.136(a). The date have been filed is the date for purposes of determining the period of extunder 37 CFR 1.17(a) is calculated from: (1) the expiration date of the set forth in (b) above, if checked. Any reply received by the Office later may reduce any earned patent term adjustment. See 37 CFR 1.704(b). NOTICE OF APPEAL	tension and the corresponding amount of shortened statutory period for reply origing than three months after the mailing dat	of the fee. The appropria nally set in the final Offic	ate extension fee e action; or (2) as				
2. The Notice of Appeal was filed on A brief in comp filing the Notice of Appeal (37 CFR 41.37(a)), or any exter Notice of Appeal has been filed, any reply must be filed water AMENDMENTS	nsion thereof (37 CFR 41.37(e)), to	avoid dismissal of the					
3. The proposed amendment(s) filed after a final rejection, to (a) They raise new issues that would require further core (b) They raise the issue of new matter (see NOTE belo (c) They are not deemed to place the application in bet appeal; and/or (d) They present additional claims without canceling a content of the conte	nsideration and/or search (see NOTw); w); ter form for appeal by materially red	E below); ducing or simplifying th					
NOTE: (See 37 CFR 1.116 and 41.33(a)). 4. The amendments are not in compliance with 37 CFR 1.12 5. Applicant's reply has overcome the following rejection(s): 6. Newly proposed or amended claim(s) would be all non-allowable claim(s). 7. For purposes of appeal, the proposed amendment(s): a) how the new or amended claims would be rejected is proved the status of the claim(s) is (or will be) as follows: Claim(s) allowed: Claim(s) objected to: Claim(s) withdrawn from consideration:	: <u>all 35 USC 112 rejections</u> . lowable if submitted in a separate, t	imely filed amendmer	nt canceling the				
AFFIDAVIT OR OTHER EVIDENCE							
8. The affidavit or other evidence filed after a final action, bu because applicant failed to provide a showing of good and was not earlier presented. See 37 CFR 1.116(e).							
9. The affidavit or other evidence filed after the date of filing entered because the affidavit or other evidence failed to o showing a good and sufficient reasons why it is necessary	vercome <u>all</u> rejections under appea	ıl and/or appellant fails	s to provide a				
10. ☐ The affidavit or other evidence is entered. An explanation REQUEST FOR RECONSIDERATION/OTHER	n of the status of the claims after er	ntry is below or attache	ed.				
 The request for reconsideration has been considered but See Continuation Sheet. 			ce because:				
12. ☑ Note the attached Information <i>Disclosure Statement</i>(s). (13. ☐ Other:	(PTO/SB/08) Paper No(s). <u>filed 11/</u>	<u>6/2008</u>					
/BTO/ Brent T. O'Hern Examiner, Art Unit: 1794	/Elizabeth M. Cole/ Primary Examiner, Art U	nit 1794					

Continuation of 11. does NOT place the application in condition for allowance because:

In response to Applicant's arguments (See p. 5, para. 2 of Applicant's Paper filed 2/17/2009.) that since crystallized fat is not necessary for its invention and Castenmiller ('626) discloses using crystallized fat and the amount of emulsifier employed by Castenmiller ('626) would not result in the claimed invention, it is firstly noted that Applicant's claims do not exclude the presence of crystallized fat or set forth any limits on the amount of emulsifier. Applicant does not set forth any evidence that its' composition does not include crystallized fat. It is known in the art that triglycerides are the primary type of molecules found in oils and fats and the most common type of triglycerides have fatty acid chains of 18 or 16 carbons with 18 carbons being the most common with these chains having from zero to three carbon-carbon double bonds per chain. It is known in the art that the triglycerides typically found in liquid vegetable oil and fat that has been made from vegetable oil typically has nearly the same triglycerides. Vegetable and animal fats are also similar. However, fat has a greater proportion of saturated chains such as stearic acid, C18:0, as opposed to unsaturated chains such as C18:3, C18:2 and C18:1. It is known that all triglycerides do not have the same fatty acid on all chains and all chains are not the same within an oil or fat. Thus, oil compositions typically have fat molecules and fat compositions have oil molecules. Furthermore, when oil is cooled it is known that crystals typically form from the molecules that have fewer double bonds. Applicant does not set forth in its claims a fatty acid profile, a solid fat index or temperature limitations for its claims. Thus, Applicant's arguments that its' invention does not need crystallized fats is not supported by evidence.

In response to Applicant's arguments (See p. 5, paras. 3-5 of Applicant's Paper filed 2/17/2009.) that one would not add propellant to Castenmiller's ('626) product because its composition already has bubbles and material with a propellant can not be held in a container, it is noted that gases serve two different purposes. The first is to make the composition light, fluffy and easy to spread while the second purpose is to make the material dischargeable from a container. If one were to spoon a creamy material with bubbles into a canister the bubbles within the material would not make the material sprayable but rather a propellant needs to be added so the material can be discharged in a desirable manner. Regarding holding the material in the container, it is noted that pressurized material is commonly held in containers by valves.

In response to Applicant's arguments (See p. 6, para. 1 of Applicant's Paper filed 2/17/2009.) that Clapp ('876) does not teach discharging a composition in a foam and Clapp ('876) would not have taught away from including a hydrocarbon propellant, it is firstly noted that Clapp ('876) is not cited for teaching discharging a composition in a foam but rather dissolving propellants into a foamable spread. Regarding, Applicant's conclusion that Clapp ('876) would not have taught away from including a pressurized hydrocarbon, it is noted that Applicant statement is confusing and possibly contains typographical errors. Furthermore, the Examiner does not suggest modifying Clapp ('876) by Castenmiller ('626) but modifying Castenmiller ('626) by Clapp ('876).

In response to Applicant's arguments (See p. 6, para. 1 of Applicant's Paper filed 2/17/2009.) that since Sejap ('580) teaches a non-aqueous butter and non-emulsified foams then one would not have been motivated to combine Sejap ('580) with Castenmiller ('626), it is noted that Sejap ('580) is cited for teaching foamable spreads can be placed in dischargeable containers with propellants and the precise composition is not an issue but rather the type of dispenser that is used for discharging this type of material.

In response to Applicant's arguments (See p. 6, para. 2 to p. 7, para. 1 of Applicant's Paper filed 2/17/2009.) Sejap ('580) teaches a solid fat index at 70 oF and does not teach using an emulsifier, it is firstly noted that Applicant's argument are not commensurate in scope with the claims as the claims do not specify a particular solid fat index. As discussed above Sejap ('580) is not cited for the composition without an emulsifier.

/BTO/ Brent T. O'Hern

Examiner, Art Unit: 1794